

Berghang Hotel

Menu

& Enjoyment in a glass
7:00 – 9:00 p.m.

1. Course

Zucchini Salad

Zucchini – feta – hazelnuts



Roastbeef

Horseradish – Rocket – Pistacchio



Aperitif

Pale Ale “Hopfenliab” Guggenbräu

Noble Capricon

Scotch Whisky, Maple Syrup, Angostura Bitters

Sekoulito



0.0%, Pineapple, Tonic Water, Coconut

Drinks are not included in the menu price (45 €) and half board

2. Course

Goulash Soup

Croutons



Poached egg

Leeks – cauliflower foam



Homemade pasta

Mussels



Enjoy
in a glass

Silvaner “Aristos” 2022

Kellerei Eisacktal

Alpl "Golden Times"

Alpl



Drinks are not included in the menu price (45 €) and half board

3. Course

Char filet

Polenta – Salsa verde

Braised beef

Saffron mash –Peppers



Kohlrabi steak

Potatoes - mushrooms



Enjoy
in a glass

Modus 2021

Ruffino

Matcha Daiquiri

Matcha, Rum 0.0%, Yuzu, Sugar



Drinks are not included in the menu price (45 €) and half board

4. Course

Yoghurt elderflower foam

Strawberries



Fruit salad

Sorbet

Cheese variation

Chutney – Fruits



Tea ceremony

Crackers

Enjoy
in a glass

Kerner "Nectaris" 2019

Winery Valle Isarco

Riesling

Vinuci



Drinks are not included in the menu price (45 €) and half board

Allergens



Gluten
Glutins
Gluten



Peanuts
Arachidi
Peanuts



Milk
Latte
Milk



Nuts
Frutto a guscio
Nuts



Eggs
Uovo
Egg



Celery
Sedano
Celery



Crustaceans
Crosciaci
Shellfish



Mustard
Senape
Mustard



Fish
Pesce
Fish



Sesame seeds
Sesamo
Sesame seeds



Molluscs
Molluschi
Clams



Lupins
Lupine
Luovins



Soy
Soia
Soy



Sulphur dioxide
Anidride solforosa
Sulfur dioxide